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Monday - Friday, 8:30 am - 5:00 pm

Excluding Bank Holidays



THE HISTORY OF BOWCLIFFE HALL

1805 – HOW IT ALL BEGAN

In 1805 William Robinson, a cotton-spinning magnate from Manchester, purchased the land where Bowcliffe Hall now stands. He completed the West Wing of Bowcliffe Hall, before going bankrupt. John Smyth bought the estate afterwards for £2,000. In 1825, the house and gardens were completed. In 1840, John Smyth died – it is rumoured that he committed suicide. The estate was then passed to his two sisters – Lydia Osbourne and Catherine Mason. The sisters only had the estate for a short amount of time, and never lived there.

THE 1840S – THE REIGN OF THE FOX'S

In 1841, George Lane Fox, the owner of Bramham Park (which was destroyed in a fire in 1828) bought Bowcliffe Hall. Fox was also known as 'The Gambler', as he was a member of the infamous hard-gambling, hard-drinking Prince Regent's Circle. Typical of his period – Fox had a great capacity for port, grew to 19 stone and suffered intensely from gout. Though prone to violent tempers, he was generous and much loved by the country people.

In 1848, George Lane Fox died, leaving the house to his son – also called George. He was known over most of Yorkshire as 'Squire', and was said to drive the London-Glasgow mail coach. When 'Squire' died in 1896, his second son, George Richard Lane Fox became the new owner of Bowcliffe Hall and proceeded to rebuild Bramham Park.

1900-1920 – ROBERT BLACKBURN COMES TO BOWCLIFFE

In 1906 The Lane Fox's moved back to Bramham Park, leaving Bowcliffe Hall standing empty. In 1908, Bowcliffe Hall was taken over by Walter Jackson, a Director of Henry Briggs, Son & Co. Ltd. – a coal mining company. He moved to Bowcliffe Hall, Bramham, as it had become an accepted custom in that some member lived within easy reach the colliery in Woodlesford. Walter Jackson lived at Bowcliffe Hall for 12 years.

Robert Blackburn then went on to purchase the house in 1917 and was the last private owner of the estate until its current owner, today. Aviation pioneer, Blackburn built his first monoplane in 1909, making him the first Yorkshireman to design and produce a powered flying craft. He carried out much of his test flying over Filey, Roundhay Park and Brough, and made the world's first scheduled flight between Leeds and Bradford in 1914, with the Mayor of Leeds amongst his first passengers. Blackburn's achievements were the inspiration behind The Blackburn Wing, a multi award-winning events venue nestled in ancient woodland in the heart of the Bowcliffe estate.

1955-1998 – BOWCLIFFE HALL AND BAYFORD & CO. LTD.

In 1955, Robert Blackburn died. Because his company – Blackburn Aircraft Ltd. – owned the Hall, the new owners of the Company, Hawker Siddeley, put the Bowcliffe Estate on the market and Blackburn's family were forced to move out.

In 1956, the hall was bought by the fuel company Hargreaves and used as their main offices. In 1988 following the takeover of the Hargreaves business by Derbyshire-based Anglo United, Bowcliffe Hall was purchased by Bayford & Co Ltd who had been based in Hunslet, Leeds since 1919. Bayford had been competing with Hargreaves for many years in the energy market so it was a very proud moment. Bowcliffe Hall then became the Bayford Head Office and remains so to this day. It is also the Head Office of many other businesses whom as tenants enjoy the extensive facilities now offered.



EVENTS AT BOWCLIFFE HALL

CHRISTMAS LUNCHES

STARTING MONDAY 2ND DECEMBER

LUXURY CHRISTMAS WREATH MAKING

10 AM TO 2 PM

TUESDAY 26 NOVEMBER

THURSDAY 28 NOVEMBER – LIMITED SPACES AVAILABLE

SATURDAY 30 NOVEMBER

TUESDAY 3 DECEMBER – LIMITED SPACES AVAILABLE

THURSDAY 5 DECEMBER – SOLD OUT

SATURDAY 7 DECEMBER





BREAKFAST AND BRUNCH

Served from 8:30 am - 11:30 am

YORKSHIRE PLATTER	10.95
Yorkshire pork sausage, grilled dry-cured bacon, Lishman's black pudding, grilled tomato, mushroom, and your choice of egg	
MEAT-FREE YORKSHIRE PLATTER	8.95
Vegetarian sausage, grilled tomato, mushroom, hash brown, and your choice of egg	
BACON SANDWICH	5.25
Grilled dry-cured bacon, soft granary or white roll	
ADD AN EGG	+1.5
SAUSAGE SANDWICH	5.95
Grilled Yorkshire pork sausages, soft granary or white roll	
ADD AN EGG	+1.5
NOD TO WELLNESS	6.25
Smashed avocado, poached hen's eggs, sourdough toast	
ADD DRY-CURED BACON, SMOKED SALMON OR PORTOBELLO MUSHROOM	+2
'BLEIKERS SMOKEHOUSE' SMOKED SALMON	6.25
Served with scrambled egg	
TOAST	2.45
Sourdough toast, served with butter and preserves; honey, strawberry jam or marmalade	
TOASTED FRUIT TEACAKE	3.25
Served with butter and preserves; honey, strawberry jam or marmalade	
PORRIDGE	3
Sweet or salted rolled oats, topped with fresh berries and a drizzle of honey	

Gluten-free bread is also available

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



LIGHTER LUNCHEON

Served from Midday - 2:15 pm

SEASONAL SOUP OF THE DAY

5.5

Served with a homemade bread roll and salted butter

SANDWICHES AND WRAPS

Served with a beetroot 'slaw, with a choice of a granary or white roll, or a toasted tortilla wrap

Gluten-free bread is also available

Add to your sandwich...

SOUP OF THE DAY, TRIPLE COOKED CHIPS OR SKINNY FRIES

+1.5

YORKSHIRE HAM

6.95

Thick cut Yorkshire Ham, Mature cheddar cheese, Potting Shed tomato chutney and mixed salad leaves

CHARCOAL ROASTED CHICKEN CAESAR WRAP

6.95

Parmesan, crispy Parma ham, homemade dressing and crunchy gem leaves

ROAST PEPPER

6.95

Tomato, beetroot humous, rocket leaves, sweet and sour red onion

POACHED SALMON

6.95

Watercress, avocado, cucumber and roast lemon mayonnaise

HOT SANDWICHES AND WRAPS

YORKSHIRE ALE RAREBIT

9.95

Melting Cheddar cheese, crisp smoked streaky bacon, tomato chutney, toasted sourdough, pickled red onions and baby rocket leaves, served with triple cooked chips

DRY AGED RUMP STEAK

13.50

Sticky onions, slow roast tomato, blue cheese, rocket leaves, fennel seed and sour dough flatbread served with triple cooked chips

BUTTERMILK FRIED CHICKEN

12.95

Cajun spiced mayonnaise, sliced tomato, gem leaves, toasted brioche bun, served with skin-on fries



BOWCLIFFE BURGER **12.95**

Dry aged steak burger, melting Gruyere cheese, smoked streaky bacon, sliced tomato, gem lettuce, toasted brioche bun served with skin-on fries

POSH FISH FINGER SANDWICH **12.95**

Haddock goujons in a lemon and black pepper crumb, tartare sauce, sliced tomato, gem lettuce, toasted brioche bun served with skin-on fries

SALADS

Add the following to any of our salads...

CHARCOAL ROAST CHICKEN, POACHED SALMON OR BALSAMIC ROAST FIGS +2

HONEY ROAST PEAR **7.5**

Pancetta, croutons, crumbled blue cheese, pine nuts, mixed salad leaves, tomato and pickled red onions, house dressing

COBB SALAD **7.5**

Smoked Cheddar, bacon lardons, avocado, hard boiled egg, cherry tomatoes, crisp gem lettuce and red wine dressing

ROAST BEETROOT **7.5**

Black rice, pink peppercorns, feta cheese, walnuts, tomato, watercress and mixed salad leaves, balsamic dressing

WARM CONFIT DUCK **9.95**

Sauté potatoes, black pudding and chorizo, gem leaves, soft poached egg and a parsley caper dressing.

If you have a food allergy or intolerance, please advise one of the team upon placing your order.

SIDES

TRIPLE-COOKED CHIPS, ROAST GARLIC AIOLI **3**

SKIN-ON FRIES, ROAST GARLIC AIOLI **3**

SWEET POTATO FRIES, ROAST GARLIC AIOLI **3**

MIXED SALAD **3**

House dressing



SOMETHING SWEET

CAKES AND TREATS

ASSORTED CONFECTIONERY

Fresh from the kitchen

2.1 – 3.5

Please ask for today's selection



If you have a food allergy or intolerance, please advise one of the team upon placing your order.



BESPOKE SERVICE

With 24-hours' notice, our chef Andy can design dishes for you using the amazing produce we have here in Yorkshire.

Quality meats and game from Ryan our butcher, locally grown fruit and vegetables from our growers (and our very own Potting Shed), and fresh fish and shellfish from Ramus of Harrogate.

A little inspiration from our kitchens...

50-day aged bone-in rib of beef to share, cooked over the coals

Grilled whole or ½ lobster thermidor

Fresh Whitby crab and North coast scallops

Or even a simple fish and chips or your favourite curry

Andy will be more than pleased to talk through his ideas with you.

Please speak to one of our team to arrange.

The Drivers' Club team.

If you have a food allergy or intolerance, please advise one of the team upon placing your order.



WINE

CHAMPAGNE AND SPARKLING

	200ML	BOT.
PROSECCO IL FRESCO, VILLA SANDI, VENETO, ITALY	8	30

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. Fresh and soft to the palate, with pear and apple notes and an agreeably fruity and harmonious finish.

GEORGE GARDET, BRUT TRADITION, CHAMPAGNE, FRANCE	48
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Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.

WHITE

	125 ML	175 ML	BOT.
SAUVIGNON BLANC 2016, LE CHARME, IGP PAYS DU GERS, LANGUEDOC, FRANCE	5	6.25	25

A shimmering bright yellow colour, with an aromatic and fresh nose. On the palate, there are flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.

PINOT GRIGIO 2016, VILLA SANDI, VENETO, ITALY	25
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Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.

PATRIZI GAVI DEL COMUNE DI GAVI DOCG 2016, PIEDMONT, ITALY	30
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Pale straw with delicate greenish highlights. Intense and long; very fresh and fruity, developing into honey flavours. Fresh, harmonic, with moderate acidity, with almond and hazelnut flavours to finish.

CHABLIS 2016, VIELLE VIGNES, DOMAINE TESTUT, BURGUNDY, FRANCE	6	7.5	30
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A superb Chablis with delicate citrus lime notes. This wine is tight, mineral and intense, with a steely dry finish.



RED

	125 ML	175 ML	BOT.
PINOT NOIR 2016, LES ARGÈLIERES, MARILYN LASSERRE, LANGUEDOC, FRANCE	5	6.25	26

Glossy garnet red in the glass, on the nose there are aromas of raspberry and cherry with subtle smoky and peppery hints. Fruity, elegant and well-balanced on the palate with a silky long finish.

SHIRAZ 2016, LITTLE RASCAL, NAGAMBIE, VICTORIA, AUSTRALIA	5	6.25	26
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Warm, forward flavours of ripe plums and spicy blackberry enhanced by a juicy, smooth complexity. Excellent value, easy-drinking wine.

RIOJA VEGA CRIANZA 2014, RIOJA, SPAIN			28
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Lighter, fruitier end of the Rioja scale, with less time spent in oak than a Reserva or Gran Reserva. One of only four Bodegas permitted to use 'Rioja' in their brand and amongst the finest Rioja estates, producing quality throughout their range.

PINOT NOIR - CABERNET SAUVIGNON 2014, BINZ + BRATT, PFALZ, GERMANY			33
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Smooth, full-bodied wine with notes of strawberry, blackcurrant and well-integrated oak. Soft tannins that provide structure and aging potential, with a long finish.

MERLOT 2012, CHÂTEAU CORBIN, MONT. SAINT-ÉMILION, BORDEAUX, FRANCE			36
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An overlooked vintage has produced a rich concentrated wine with plush tannins; a blend of 80% Merlot, 15% Cabernet Sauvignon and 5% Cabernet Franc.



PUDDING AND PORT

	50 ML	BOT.	BOT.
		375 ML	750 ML
D'OLIVEIRA 3-YEAR-OLD MADEIRA, PORTUGAL	3.5		25

A rich wine, mahogany colour, a fruity bouquet with hints of barley sugar, raisins and toffee with a fresh, clean finish. A perfect pudding companion.

10-YEAR-OLD TAWNY PORT, PORTO POCAS, DOURO, PORTUGAL	4.5		33.5
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Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long-lasting finish of dried plums.



DRINKS

COLD DRINKS

FEVER-TREE	200 ML	2.2
Bitter Lemon, Ginger Ale, Ginger Beer, Lemonade, Soda Water, Aromatic/Elderflower/Light Tonic, or Tonic		
TEETOTAL G'N'T	200 ML	2.9
Alcohol-free gin and tonic		
COCA-COLA	330 ML	2.3
Coca-Cola or Diet Coke		
APPLETISER	275 ML	3
FROBISHERS	250 ML	3.1
Orange, Apple, Cranberry, or Tomato		
FENTIMANS	275 ML	3.7
Mandarin & Seville Orange Jigger, Rose Lemonade, Victorian Lemonade, Wild English Elderflower		
SAN PELLEGRINO	330 ML	2.4
Aranciata - Orange, Aranciata Rossa - Blood Orange, Pompelmo – Grapefruit		
HARROGATE SPA WATER	330 ML/750 ML	1.7/ 3.1
Still or Sparkling		
ICED COFFEE		2.5
Aromatic espresso, cold milk, ice		
ADD CARAMEL, HAZELNUT, OR VANILLA SYRUP		+.45



TIPPLES

ESTRELLA DAMM	330 ML (4.6%)	3.9
ESTRELLA DAMM FREE	330 ML (0%)	2.9

Inedit means 'never been done before'; a skilfully-brewed blend of lager and wheat beer.

In cooperation with the brew master of Estrella Damm, Inedit was crafted by the globally-acclaimed chef Ferran Andria, gastronome Juli Soler, and sommeliers Ferran Centelles and David Seijas from ElBulli Restaurant.

Inedit uses a combination of barley malt, wheat, hops, yeast and water, aromatised with coriander, orange peel and liquorice.

PERONI NASTRO AZZURO	330 ML (5.1%)	3.6
CORONA	330 ML (4.6%)	3.9
OLD MOUT CIDER	330 ML (4%)	5

HOT DRINKS

COFFEE

H. R. HIGGINS (COFFEE-MAN)

Our coffee is supplied by London-based company and Royal Warrant Holder, H. R. Higgins also known as Coffee-man. Choose from the following –

ESPRESSO	2.75/
Rich and intense, dark aromatic short coffee	3.1
<i>Single or double</i>	
AMERICANO	2.75/
Aromatic espresso and hot water served long, with or without milk	3.1
<i>Small or large</i>	
CAFFÈ LATTE	3.25
Velvety smooth steamed milk, topped up with aromatic espresso	
ADD CARAMEL, HAZELNUT, OR VANILLA SYRUP	+45
CAFFÈ MACCHIATO	2.95
Aromatic espresso, topped with foamed milk	
CAPPUCCINO	3.25
Mixture of aromatic espresso, steamed milk topped with foam	
FLAT WHITE	3.25
Aromatic espresso, with velvety micro-foam	



MOCHA **3.25**

A full mug of indulgent coffee blended with chocolate containing over 30% Swiss cocoa powder and frothy milk

TEA

Enjoy a cup for one, or a pot to share

YORKSHIRE TEA **2.5/**

English Breakfast **3.7**

TEA FORTÉ **2.75/**

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Chamomile Citron, Moroccan Mint, African Solstice, or Blueberry Merlot **3.95**

HOT CHOCOLATE **2.95**

A rich hot chocolate topped with chocolate sprinkles



PRIVATE DINING AND EVENTS

DRIVERS' CLUB

BRIEFING ROOM



BOWCLIFFE ROOM



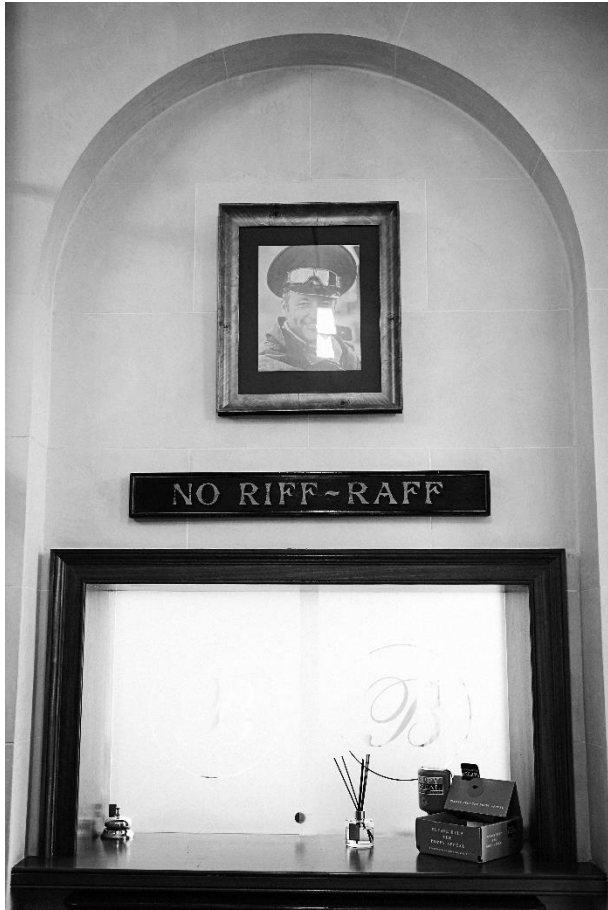
BALLROOM



THE BLACKBURN WING



Please enquire with a member of the Drivers' Club staff, or contact the events team at events@bowcliffehall.co.uk.



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